

Form PTO-1449		U.S. Department of Commerce Patent and Trademark Office		Atty. Docket No. P18435		Serial No. 09/589,887								
<b>INFORMATION DISCLOSURE STATEMENT BY APPLICANT</b> (Use several sheets if necessary)				Applicant Gary LUZIO et al.										
				Filing Date June 9, 2000		Group 1651								
<b>U.S. PATENT DOCUMENTS</b>														
EXAMINER INITIAL		DOCUMENT NUMBER			DATE	NAME	CLASS	SUBCLASS	FILING DATE IF APPROPRIATE					
108		4	5	2	9	6	1	3	07/16/85	MEZZINO et al.				
J		5	2	8	6	5	1	1	02/15/94	KLAVONS et al.				
J		5	6	4	8	1	1	2	07/15/97	YANG et al.				
J		5	7	0	7	8	4	7	01/13/98	CHRISTGAU et al.				
J		5	8	6	6	1	9	0	02/02/99	BAREY				
<b>FOREIGN PATENT DOCUMENTS</b>														
		DOCUMENT NUMBER			DATE	COUNTRY	CLASS	SUBCLASS	TRANSLATION YES/NO					
108		0	6	6	4	3	0	0	07/26/95	E. P. O.				
J		1	4	7	4	9	9	0	05/25/77	GREAT BRITAIN				
J		8	9	1	1	2	6	4	8	12/28/89	W. I. P. O.			
J		9	1	1	5	5	1	7	10/17/91	W. I. P. O.				
J		9	4	1	2	5	5	7	5	11/10/94	W. I. P. O.			
J		9	7	1	0	3	5	7	4	02/06/97	W. I. P. O.			
<b>OTHER DOCUMENTS (Including Author, Title, Date, Pertinent Pages, Etc.)</b>														
108		1	English Language Abstract of JP 8-112059.											
J		2	Kravtchenko et al., Food Macromolecules and colloids; proceedings of a conference, Dijon, March 1994, 349-355, "Colloidal Stability and Sedimentation of Pectin-Stabilized Acid Milk Drinks".											
J		3	Kravtchenko et al., "Characterization of Industrial High Methoxy Pectins", pages 27-35.											
J		4	Parker et al., "Effect of the Addition of High Methoxy Pectin on the Rheology and Colloidal Stability of Acid Milk Drinks, pages 307-312.											
J		5	Glahn, FIA-Japan, PEG/JK (dai-24a) - April 4, 1995, pages 1-6, Fig. 1 and pages 1-4, and pages 1-4, and pages 1-3.											
J		6	Glahn et al., Gums and Stabilisers for the Food Industry 8, edited by Phillips et al., IIRL PRESS, "Properties and Food Uses of Pectin Fractions, pages 393-402.											
J		7	Glahn, Prog. Fd. Nutr. Sci., Vol. 6, pp. 171-177, 1982,, "Hydrocolloid Stabilization of Protein Suspensions at Low pH".											
EXAMINER: <i>Nelson Pratt</i>					DATE CONSIDERED <i>3-13-02</i>									
*EXAMINER: Initial if citation considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.														

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168	8	Speiser et al., Journal of the American Chemical Society, Vol. 68 Feb. 1946, pp. 117-133, "Effect of Molecular Association and Charge Distribution of the Gelation of Pectin".					
9		Speiser et al., "Effect of Molecular Weight and Method of Deesterification on the Gelling Behavior of Pectins", 1946, pp. 287-293.					
1	0	Kohn et al, Die Nahrung, Vol. 29, (1985)1, pp. 75-85.					
1	1	Markovic et al., Experientia (Basel)40(8), 1984, pp. 842-843.					
1	2	Industrial Gums - Polysaccharides and Their Derivatives, Third Edition, Ed. by Whistler et al, Academic Press, New York, 1993, Chapter 10, pages 257-291.					
1	3	Matsuura et al., Agric. Biol. Chem., 51(6), 1675-1677, 1987, "Limit to the Deesterification of Citrus Pectin by Citrus Pectinesterase".					
1	4	Hill et la., Food Technology, Vol. 3, March 1949, pp. 90-93, "Enzyme-Demethylated Pectinates and Their Gelation".					
1	5	Jarvis, Plant, Cell and Environment (1984) 7, 153-164, "Structure and Properties of Pectin Gels in Plant Cell Walls".					
1	6	Solms et al., Helv. Chim. Acta, 38, pp. 321-329, "Über den Mechanismus der enzymatischen Verseifung von Pektinstoffen".					
1	7	Kohn et al, Collect. Chec. Chem. Commun., 33, pp. 264-269, "Distribution of Free Carboxyl Groups in the Pectin Molecule After Treatment With Pectin Esterase".					
1	8	Rolin, "Calcium Sensitivity of High Ester Citrus Pectins", 1994, Oxford University Press, edited by Glyn O. Phillips et al., pages 413-422.					
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